

How-To Make Matcha Cookies

by Thuy (Titi) Nguyen

INGREDIENTS

1 1/3 c chopped white chocolate
14 T butter, softened
1 1/2 c sugar
2 eggs
2 1/4 c flour
1/2 t baking soda
2 T matcha powder

INSTRUCTIONS

- Preheat oven to 330 degrees F.
- Mix flour, matcha powder and baking soda and sift. Set aside.
- Beat butter until creamy and slowly add sugar.
- Add eggs slowly to the creamed mixture.
- Slowly add the dry mixture.
- Add the chocolate.
- Scoop about 1 T of cookie dough about an inch apart onto an ungreased cookie sheet.
- Bake 6-8 minutes. Be sure not to over bake.

Enjoy!

